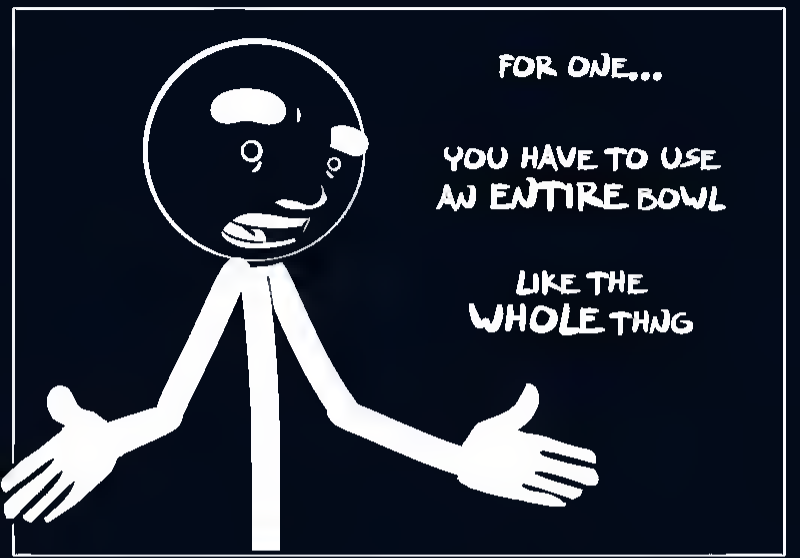
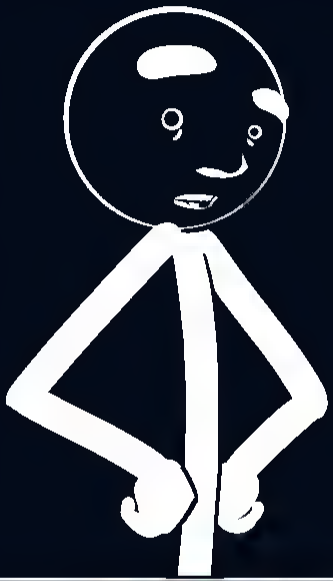
COOKING COMICALLY


FOR ONE...
YOU HAVE TO USE AN ENTIRE BOWL
LIKE THE WHOLE THING

THEN YOU HAVE TO PUT STUFF INTO THE BOWL AND...
ALRIGHT, I CAN SEE I'VE ALREADY LOST

YOU

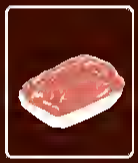


LOOK, JUST TRY TO HANG IN THERE OK

WE'RE GONNA GET THROUGH THIS

BALL CONTENTS

ALL THE STUFF



Ground Turkey
1 lb 450g

Eggs
1

Onion
½

Parmesan
¼ Cup 20g

Worcestershire
2 Tbsp 30ml

Basil
A Dash

Bread Crumbs
½ Cup 60g

Salt
1 Tsp 6g

Garlic Powder
½ Tsp 1g

Red Pepper Flakes
¾ Tsp 1g

ITALIAN SEASONING

Oregano
1 Tsp 1g

Basil
¼ Tsp .5g

Rosemary
¼ Tsp 1g

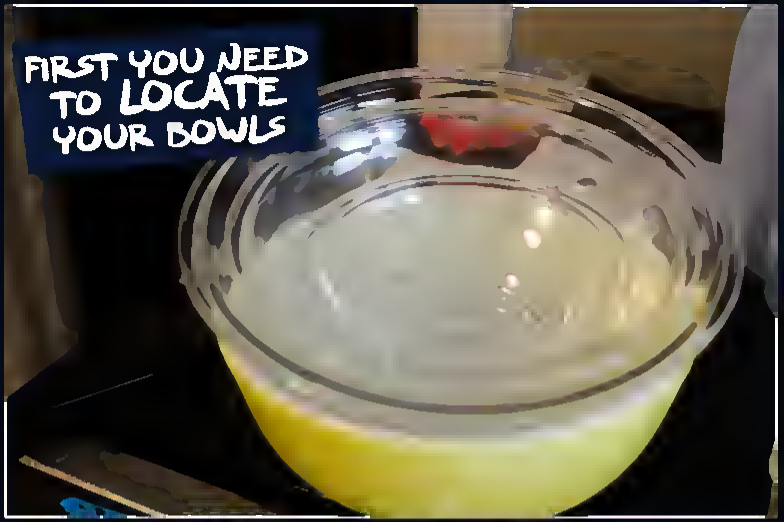
Thyme
¼ Tsp 1g

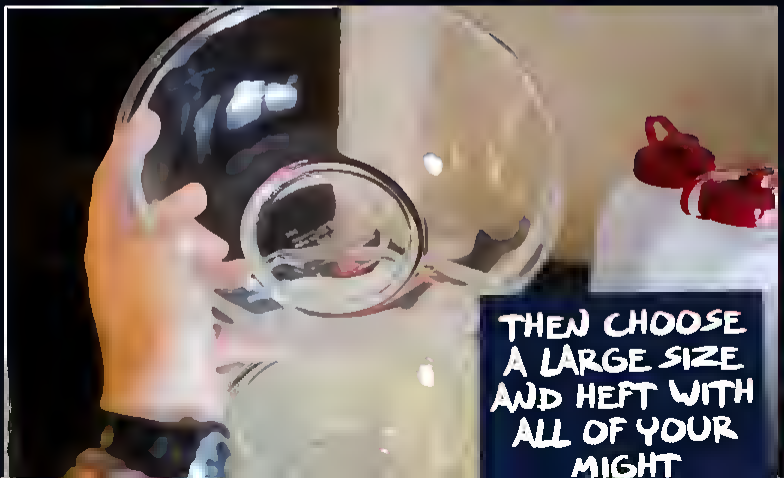
FIRST OFF YOU'LL NOTICE I'M USING GROUND TURKEY HERE BUT I'M NOT CALLING THESE "TURKEY MEATBALLS"

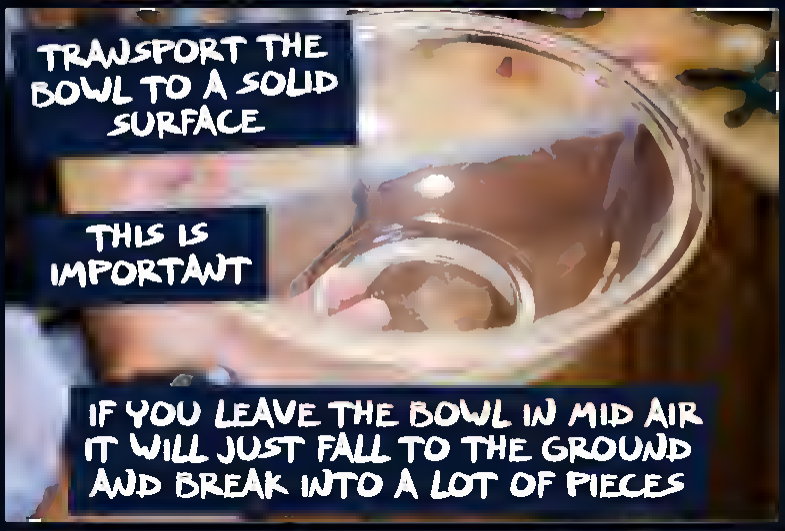
THAT'S BECAUSE
ANY MEAT WORKS FOR THESE BALLS

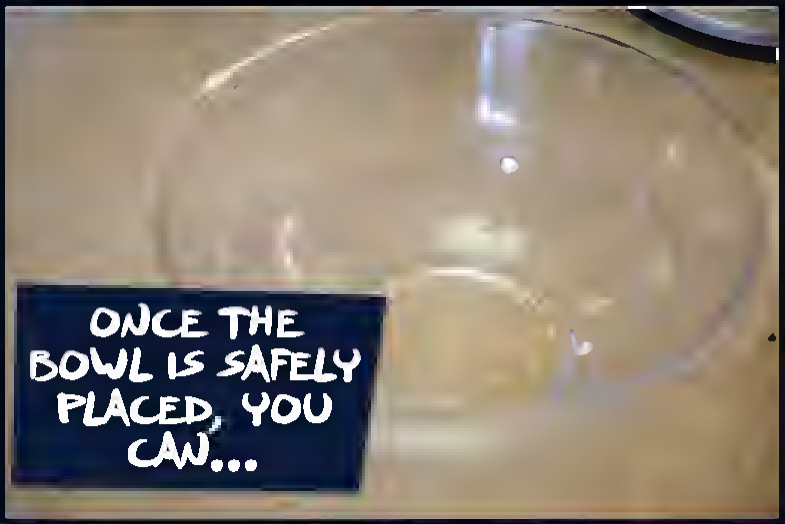
GROUND TURKEY, GROUND BEEF, A MIX OF GROUND BEEF AND GROUND PORK... JUST USE WHAT YOU LIKE

NOW ONTO BUSINESS


FIRST YOU NEED TO LOCATE YOUR BOWLS


THEN CHOOSE A LARGE SIZE AND HEFT WITH ALL OF YOUR MIGHT


TRANSPORT THE BOWL TO A SOLID SURFACE
THIS IS IMPORTANT
IF YOU LEAVE THE BOWL IN MID AIR IT WILL JUST FALL TO THE GROUND AND BREAK INTO A LOT OF PIECES


ONCE THE BOWL IS SAFELY PLACED, YOU CAN...

CHOP THAT
ONION

ALL THE STUFF

Ground turkey
1 lb 450g

Eggs
1

Onion
½

Parmesan
¼ Cup 20g

Worcestershire
2 Tbsp 30ml

Basil
A Dash

Bread Crumbs
½ Cup 60g

Salt
1 Tsp 6g

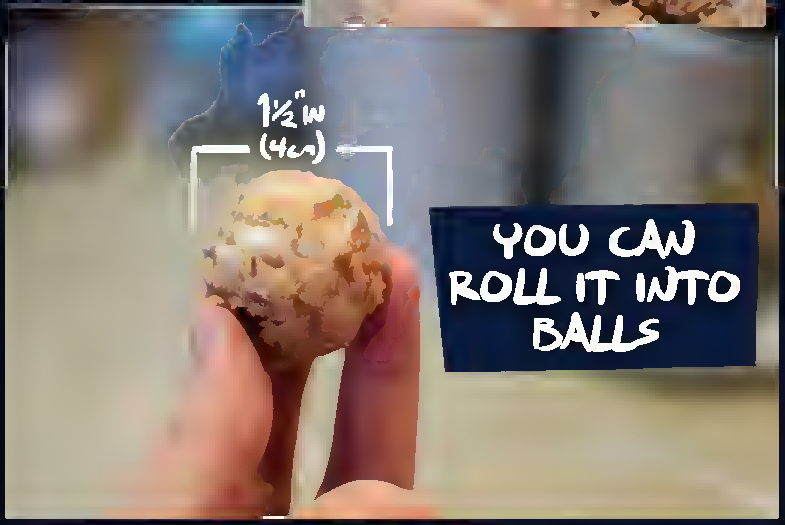
Garlic Powder
½ Tsp 1g

Red Pepper Flakes
¾ Tsp 1g

ITALIAN SEASONING

OREGANO
BASIL
ROSEMARY
THYME
Oregano
1 Tsp 1g
Basil
¼ Tsp 5g
Rosemary
¼ Tsp 1g
Thyme
¼ Tsp 1g
AND THEN...
AND THIS IS THE HARD PART...
PUT EVERYTHING INTO THAT BOWL
STILL ALIVE?
GET IN THERE AND MIX IT ALL UP WITH YOUR HANDS, MIKE ROWE STYLE

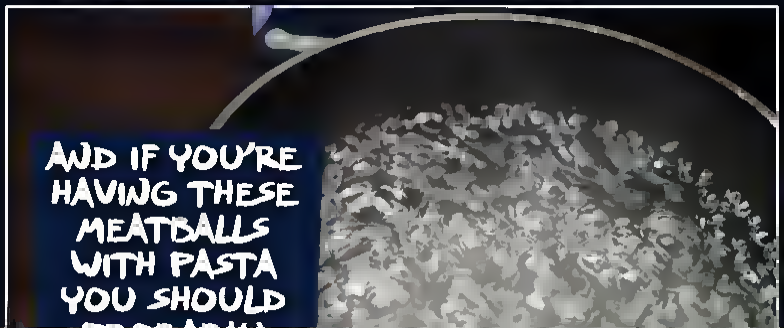
THEN WHEN IT'S ALL MIXED THOROUGHLY AND LOOKING GOOD, LIKE SO...

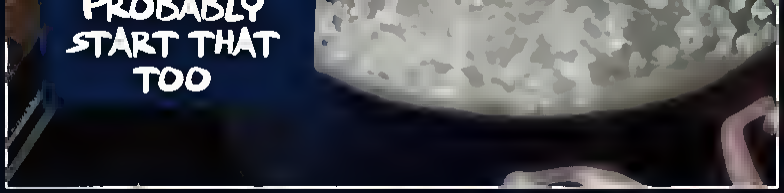


YOU CAN ROLL IT INTO BALLS

PLACE BALLS ON A BAKING SHEET AND BAKE @ 400°F (200°C) FOR 20-25 MINUTES

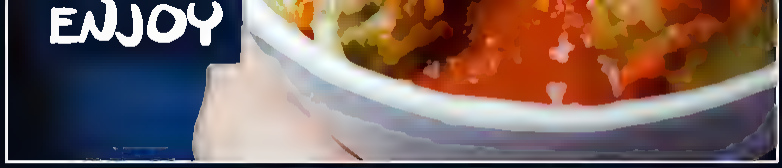
START AN ADVENTURE


AND IF YOU'RE HAVING THESE MEATBALLS WITH PASTA YOU SHOULD


PROBABLY
START THAT
TOO

ALL DONE

SERVE AS
YOU LIKE
AND



THE NOTES

- As I said at the beginning most any meat is good with this recipe. Go nuts.

- Although the turkey turned out even more delicous than I thought it would and I highly recommend it.

- These are great for meatball subs too.

- The oregano, basil, rosemary and thyme are lumped together as Italian seasoning that is what Italian seasoning generally is made of when you buy it from the store. Also if you don't want to buy all of the spices separately this might be a good option, but I would argue that all of those are really good to have on hand anyway.

- The game in the screenshot is Oxenfree.

And as always

Thank you for reading

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